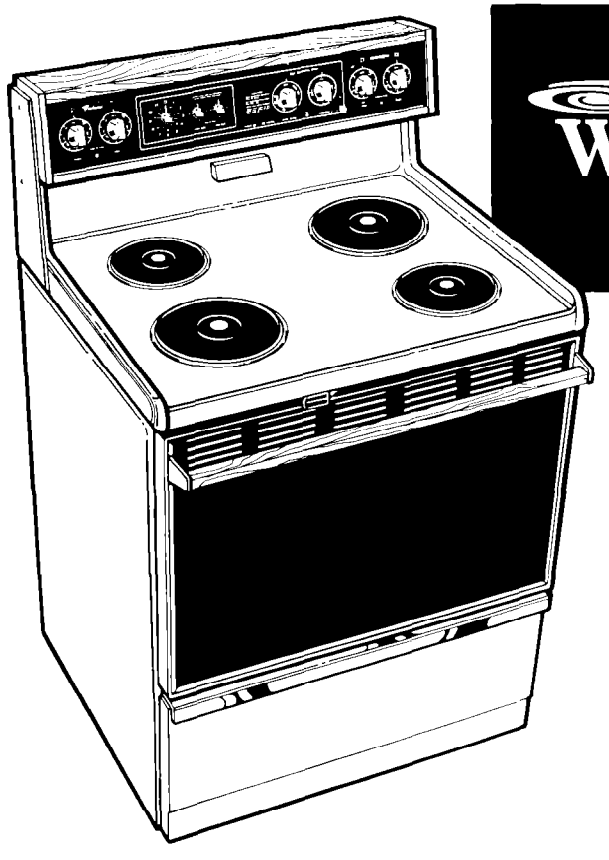
use&care guide

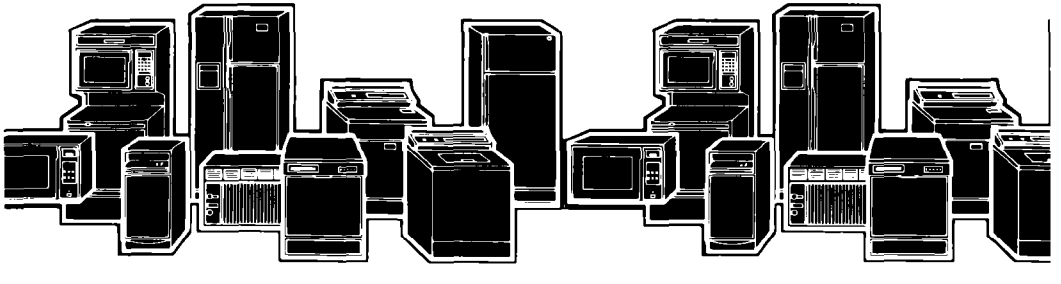


Whirlpool

ELECTRIC RANGE

Self-Cleaning
Model RF367BXV

ers, Clothes Dryers, Freezers, Refrigerator-Freezers Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactor



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Before you use your range

Read this Use & Care Guide and the Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See Cooking Guide for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING: When using your range, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

• FOR YOUR SAFETY •
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book and sales slip together in the Literature Pac.

Model Number _____

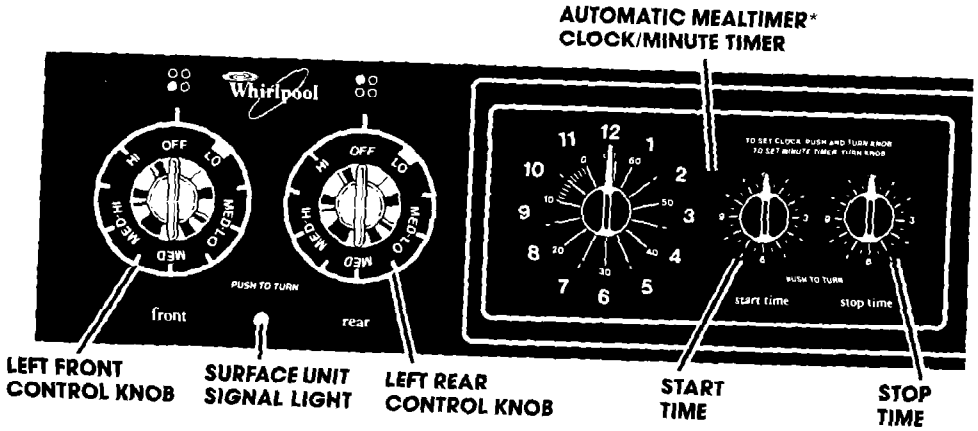
Serial Number _____

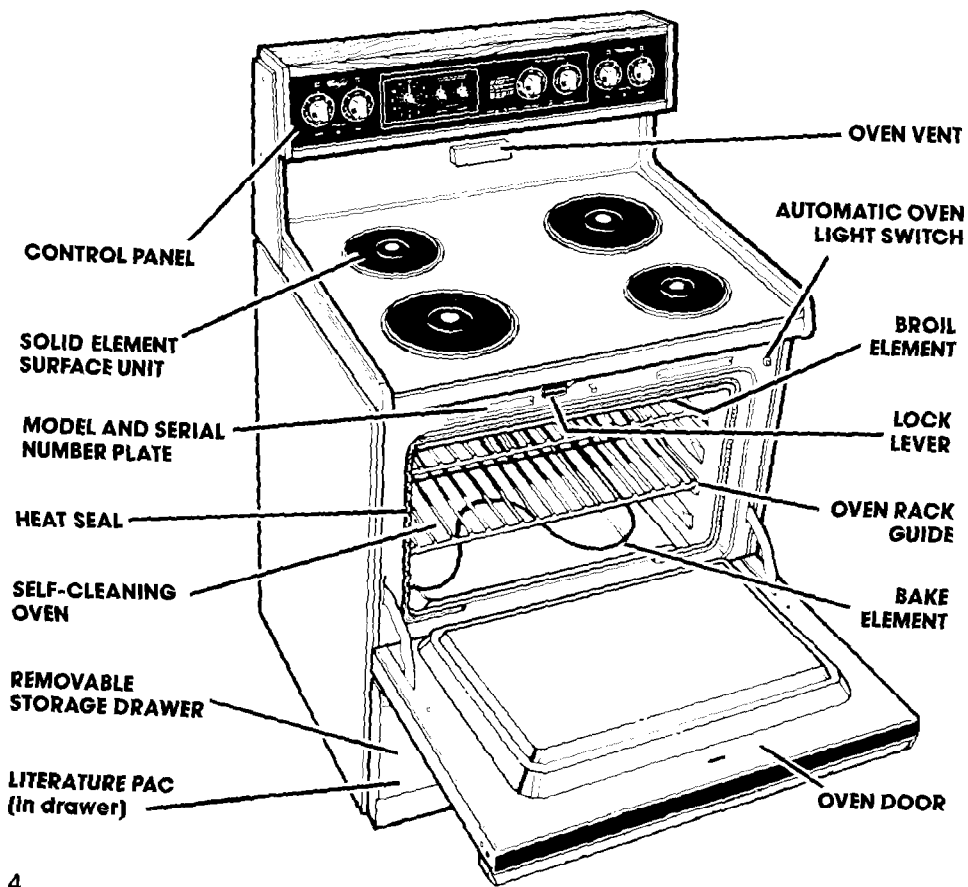
Purchase Date _____

Service Company Phone Number _____

Parts and features

Model RF367BXV





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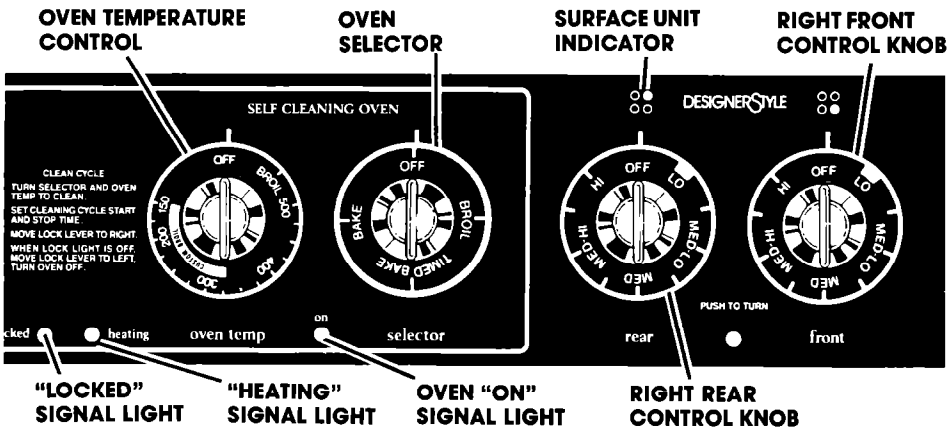
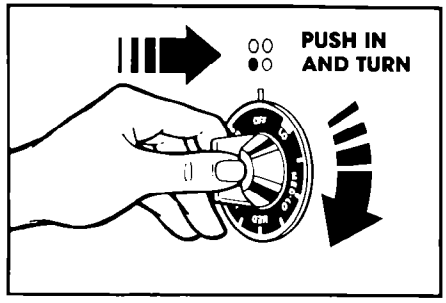


Using your range

Using the Surface Units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal Lights

One of the signal lights will glow when a surface unit is on.

⚠ WARNING: Be sure all signal lights are OFF when you are not cooking. Some one could be burned or a fire could start if a surface unit is accidentally left ON.

Solid Element Surface Units

Before placing a pan on solid element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surfaces.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter. The limiter senses uneven cooking temperatures and automatically reduces the heat setting. The limiter will sense uneven heat when a pan boils dry, when a pan does not have a flat bottom, or when a pan is removed and the surface unit is left on.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element OFF a few minutes before you finished cooking.

CAUTION: Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Until you get used to the settings, use the following as a guide.

Use HI to start foods cooking; to bring liquids to a boil. When cooking foods, **turn to a LO or MED-LO setting when sizzle starts.**

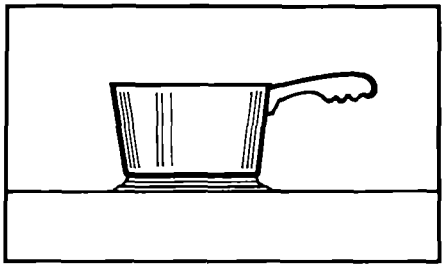
Use MED-HI to hold a rapid boil; to start frying chicken or pancakes. **Turn to a LO or MED-LO setting when sizzle starts.**

Use MED for gravy, puddings and icing; to cook large amounts of vegetables. **Turn to a LO setting to finish cooking.**

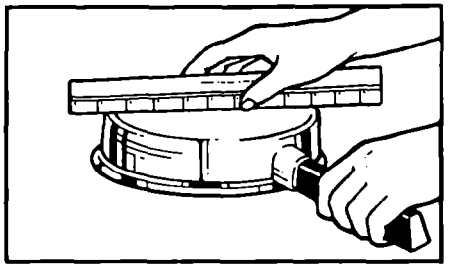
Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food cooking after starting it on a higher setting, to keep food warm or to melt chocolate or shortening.

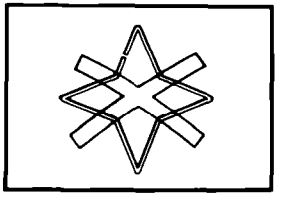
Cookware

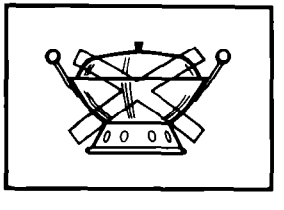


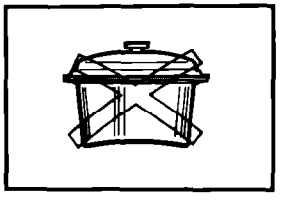
Pans should be the same size or larger than the surface unit to prevent boil-overs and hot handles.



Only use pans with flat bottoms. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with a raised pattern on the bottom are not suitable. Flatness of a pan can be checked by placing an edge of a ruler across it. There should not be space between the ruler and the bottom of the pan.







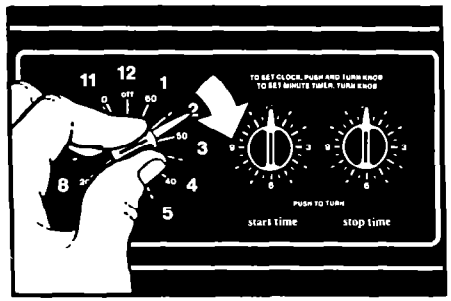
Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.

NOTE: If pan bottoms are not flat, the protective limiter will sense uneven cooking temperatures and reduce the heat setting. This will result in longer cooking times.

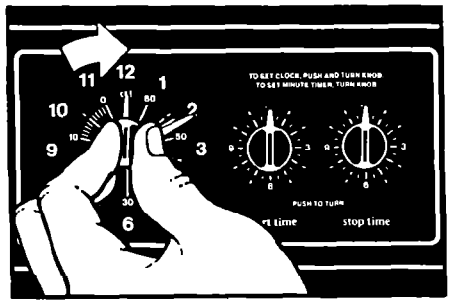
See the Cooking Guide for important utensil information.

Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

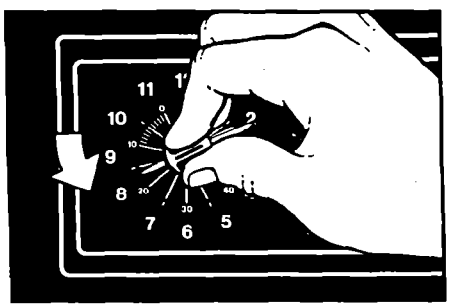


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

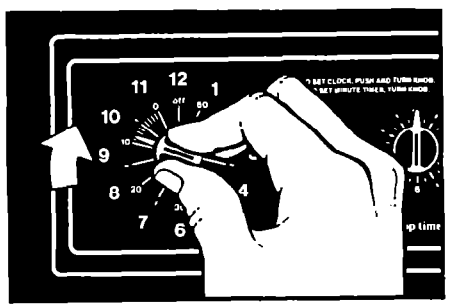
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.



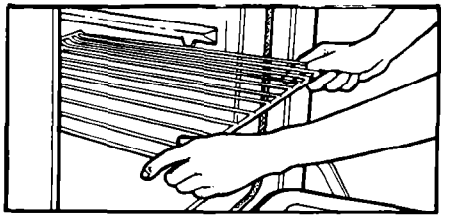
2. Without pushing in, turn the knob back to the setting you want.

When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

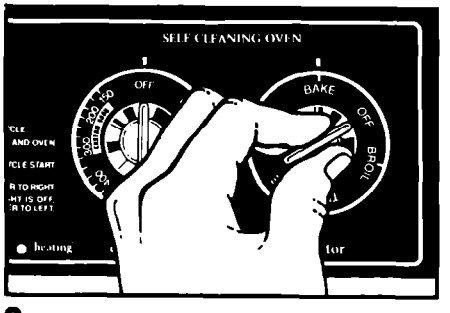
Using the Oven Controls

Baking

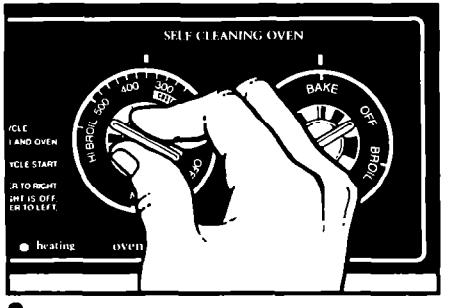


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

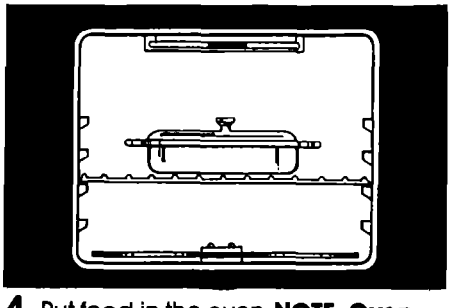
1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.



2. Set the Oven Selector on BAKE. The "on" Signal Light will come on.



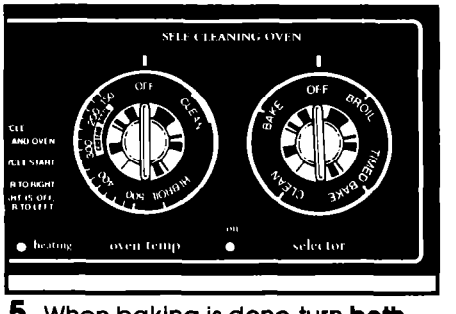
3. Set the Oven Temperature Control to the baking temperature you want. The "heating" Signal Light will come on. The oven is pre-heated when the "heating" Signal Light first goes off.



4. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The "heating" Signal Light will turn on and off with the elements.

The top element helps heat during baking, but does not turn red.

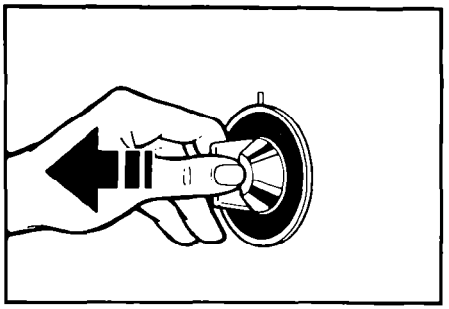


5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The "heating" and "on" Signal Lights will go OFF.

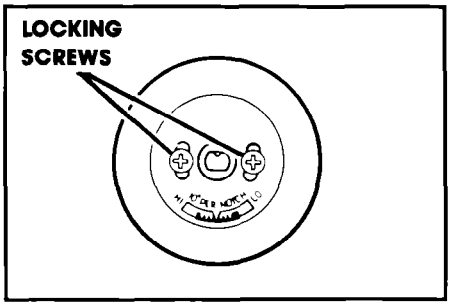
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when comparing to your old oven, the new design may give you different results.

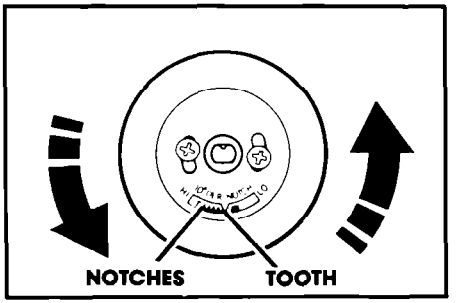
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



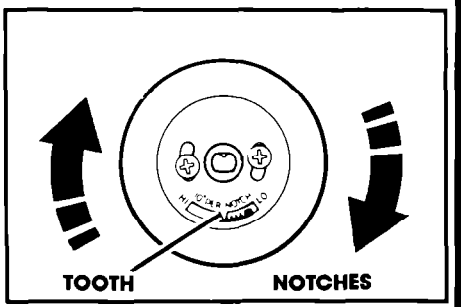
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



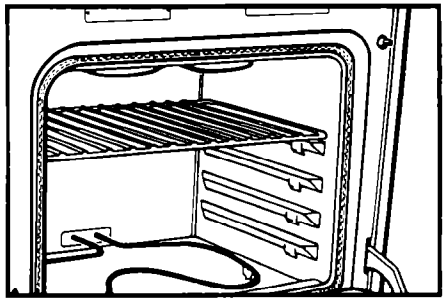
3. To lower the temperature, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



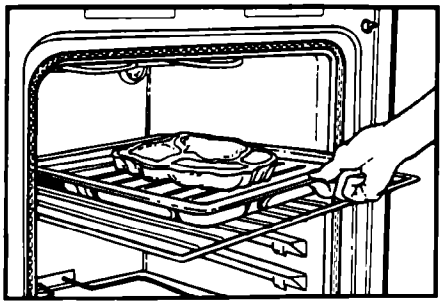
4. To raise the temperature, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screws and replace the control knob.

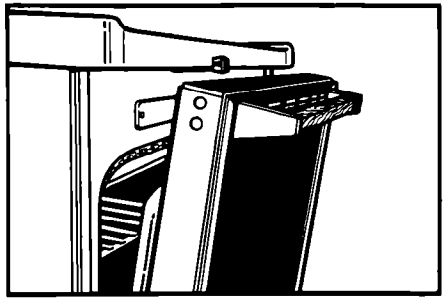
Broiling



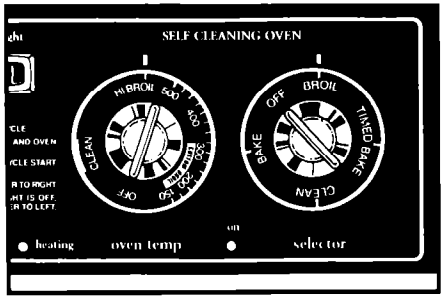
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and Oven Temperature Control to BROIL. The "on" and "heating" Signal Lights will come on.

5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The "on" and "heating" Signal Lights will go off.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the "heating" Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

The Oven Selector must be on BROIL for all broiling temperatures.

NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

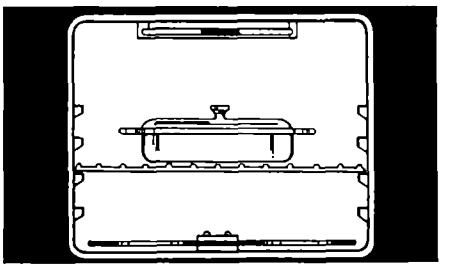
Using the Automatic MEALTIMER* Clock

The automatic MEALTIMER* Clock is designed to turn the oven on and off at times you set, even when you are not around.

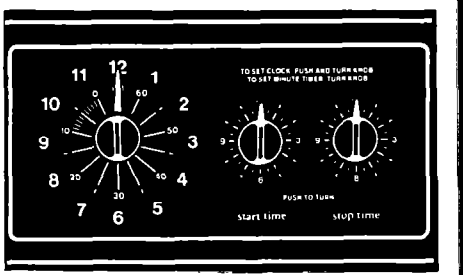
Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

*Tmk.

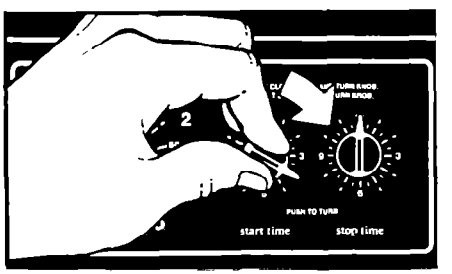
To start and stop baking automatically:



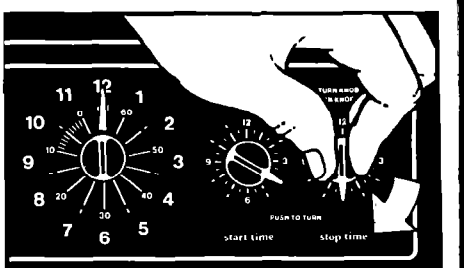
1. Position the oven rack(s) properly and place the food in the oven.



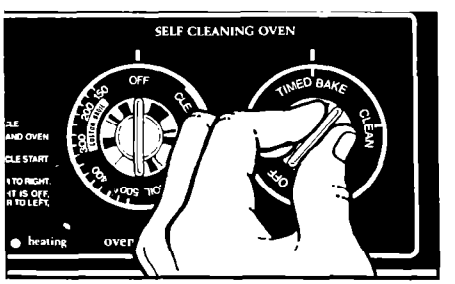
2. Make sure the clock is set to the right time of day.



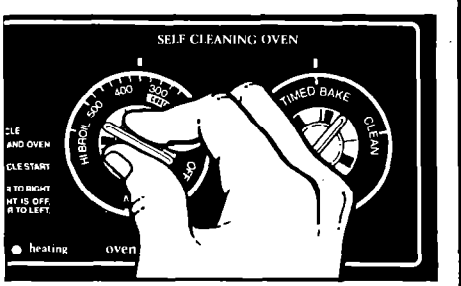
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector on TIMED BAKE. The "on" Signal Light will come on.



6. Set the Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically. The "heating" Signal Light will come on.

7. After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking now and stop automatically:

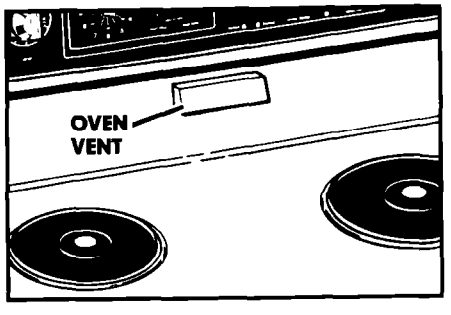
1. Position rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.**
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED BAKE.
5. Set the Oven Temperature Control on the baking temperature you want.
6. **After baking is done or to stop the oven before the preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING: To avoid sickness and food waste.

- **Use foods that will not go bad or spoil while waiting for cooking to start.**
- **Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.**
- **Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

The Oven Vent

Hot air and moisture escape from the oven through a vent on the back-guard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.



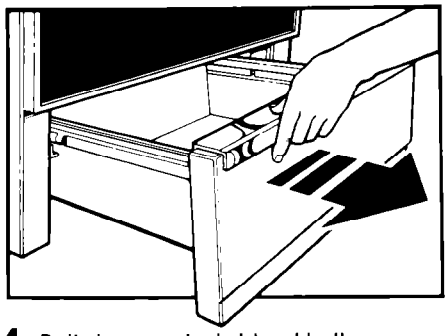
⚠ WARNING: When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use pot holders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.

The Storage Drawer

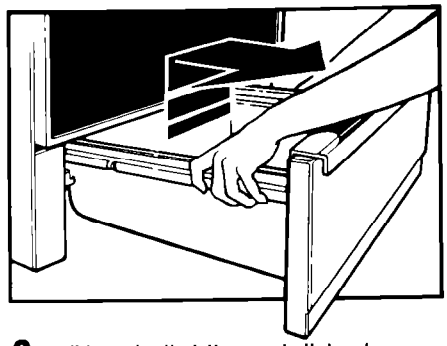
The storage drawer is for storing pots and pans.

Use care when handling the drawer.

Removing the Storage Drawer

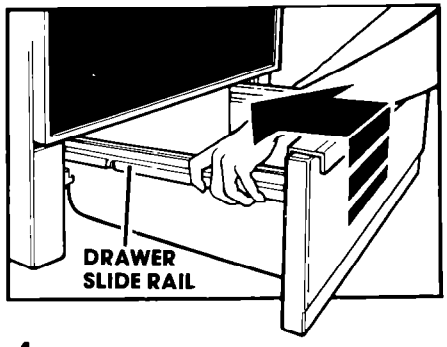


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

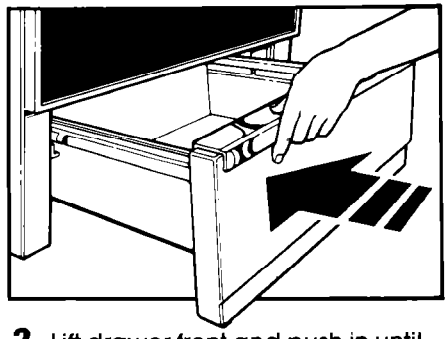


2. Lift back slightly and slide drawer all the way out.

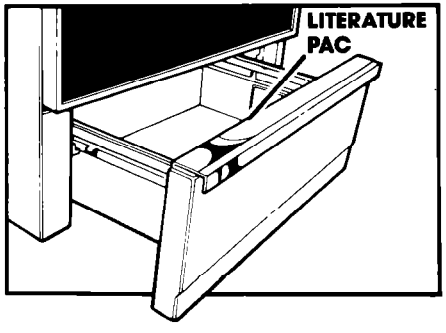
Replacing the Storage Drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide Storage

Store this booklet, along with your Cooking Guide and sales slip in the Literature Pac, inside the storage drawer.

Optional Rotisserie

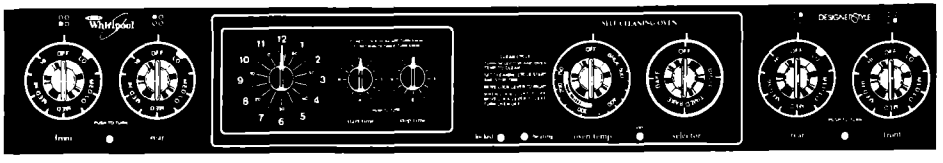
If you would like a rotisserie for your oven, you can order a kit (Part No. 242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

Optional Door Panel Pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits; White (Kit No. 814071) or Almond (Kit No. 814072) from your Whirlpool Dealer. The kits include easy installation instructions.

Caring for your range

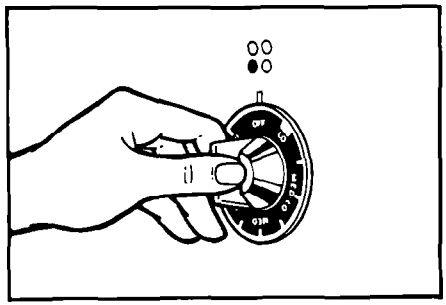
Control Panel and Knobs



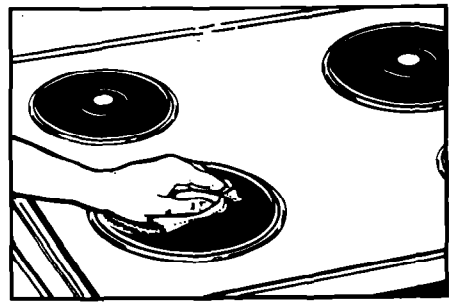
⚠ WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.

1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

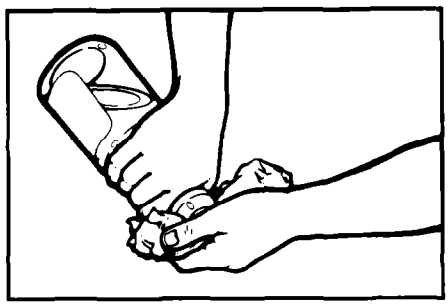
Solid Element Surface Units



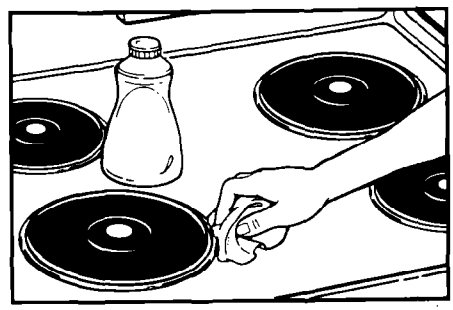
1. **⚠ WARNING: Solid element surface units do not glow red when hot. To avoid burns and possible electric shocks, make sure all controls are OFF and the surface units are COOL before cleaning.**



2. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.



3. **IMPORTANT:** After cleaning, apply a thin coat of salt-free oil to the COOL surface units, then heat 3-5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots. **NOTE: Optional Electrol dressing can be applied to the surface units to improve their appearance.**



4. The stainless steel trim rings will gradually yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

To obtain order information for Cook Top Polishing Creme (PN 814009) or Electrol dressing (PN 814030), write to:

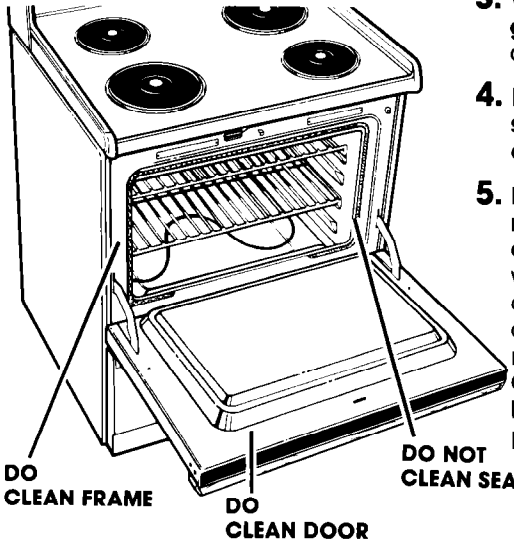
Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46305

Using the Self-Cleaning Cycle

The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before You Start

1. **Clean the shaded areas by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
   - The inside of the door.
   - The frame around the oven.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven. They can't stand the heat.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **If the oven has a rotisserie, make sure the motor socket cover is closed.**
5. **If you want the oven racks to remain shiny, remove from the oven and clean by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See chart on page 19.

Turn on the vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

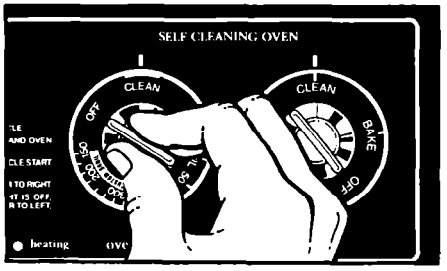
DO NOT use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.

DO NOT block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

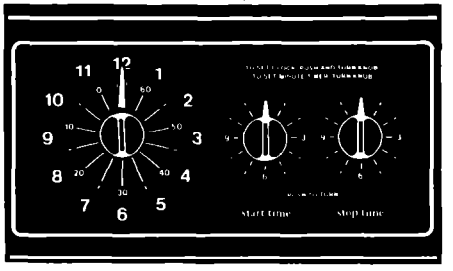
⚠ WARNING: DO NOT TOUCH THE OVEN DURING THE SELF-CLEANING CYCLE. IT COULD BURN YOU.

Setting the Controls

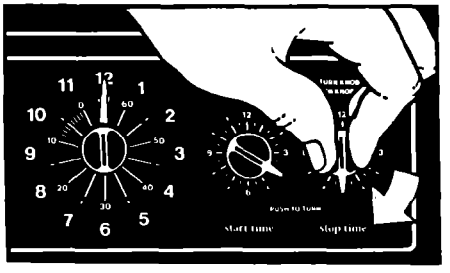
Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.



1. Set the Oven Selector and Oven Temperature Control on CLEAN. The "on" Signal Light will come on.

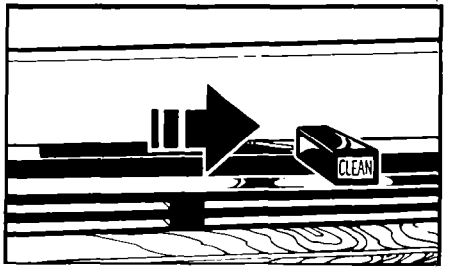


2. Make sure the Clock, Start and Stop Times all have the right time of day.

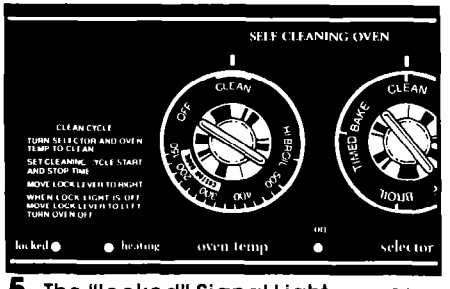


3. Push in and turn the Stop Time Knob **clockwise** 2 or 3 hours.

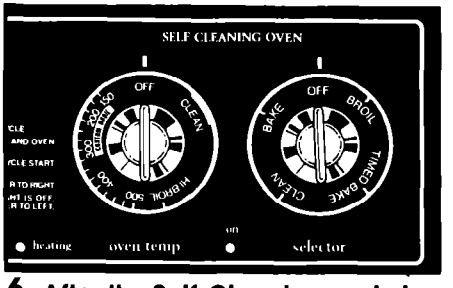
- Use 2 hours for light soil.
- Use 3 hours or more for moderate to heavy soil.



4. Move the Lock Lever to the right – the Clean position. The "heating" Signal Light will come on.



5. The "locked" Signal Light comes on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when the "locked" Signal Light is on.

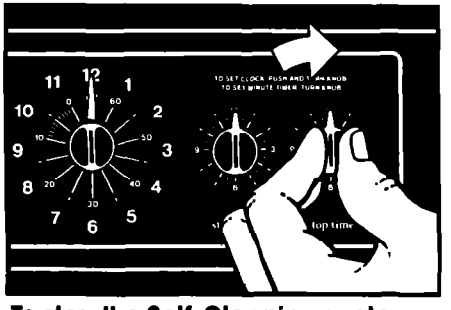


6. After the Self-Cleaning cycle is completed, the "locked" Signal Light goes off. Move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily. Turn the Oven Selector and Oven Temperature Control to OFF.

7. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

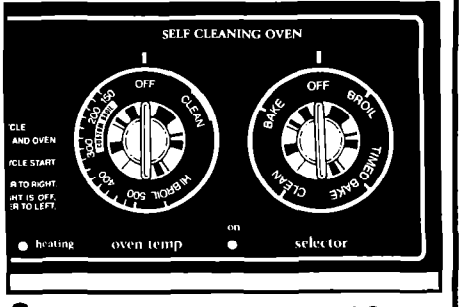
Special Tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of normal heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 16.



To stop the Self-Cleaning cycle at anytime:

1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.



2. Turn the Oven Selector and Oven Temperature Control to OFF. When the "locked" Signal Light goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

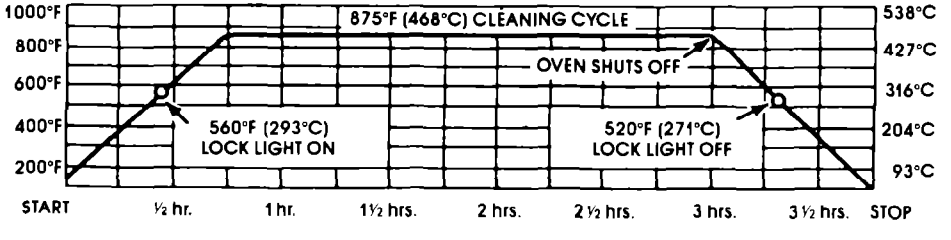
⚠ WARNING: DO NOT TOUCH THE RANGE DURING THE SELF-CLEANING CYCLE. IT CAN BURN YOU.

How It Works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING
(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	• Wipe off regularly when oven is cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface units (Solid elements)	Warm soapy water on a soft cloth. Soapy scouring pad or scouring powder.	• **Make sure the cooktop and the surface units are cool.** • Wipe off the surface units after each use. • **After each cleaning, heat surface units until dry.**
	To darken surface units or to remove rust spots:	
	Salt-free oil on a soft cloth.	• **Make sure surface units are cool.** • After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.
	*Electrol dressing (PN 814030)	• Follow the directions on the dressing. **NOTE: This will improve surface unit appearance, but not eliminate dark spots.**
(Trim rings)	*Stainless steel cleaner or Cook Top Polishing Creme. (PN 814009)	• **Make sure surface units are cool.** • Follow directions provided with cleaner or polishing creme.
	NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.	
Control knobs	Warm soapy water and a soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	• Wash, rinse and dry well. • Follow directions provided with the cleaner.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	• **Clean after each use.** • Wash, rinse and dry well. • **Do not clean in Self-Cleaning cycle.**
Oven racks	Self-Cleaning cycle.	• Leave in oven during Self-Cleaning cycle. **OR**
	Warm soapy water or soapy steel wool pads.	• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
	NOTE: The oven racks will discolor and be harder to slide when left in the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand.	

***See page 15 for re-order information.**

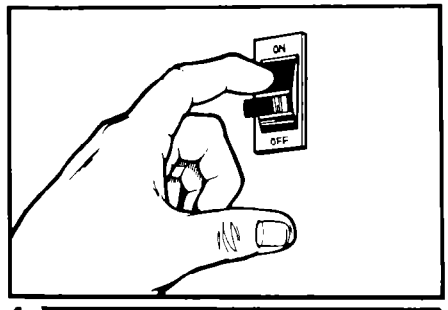
continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with the cleaner. • Wash, rinse and dry well.
Self-Cleaning Oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	• Follow directions starting on page 16, "Using the Self-Cleaning Cycle." • **Do not use commercial oven cleaners.** • **Do not use foil to line the bottom of your Self-Cleaning Oven.**

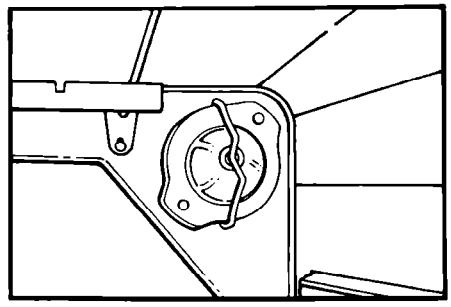
The Oven Light

The oven light will come on when you open the oven door.

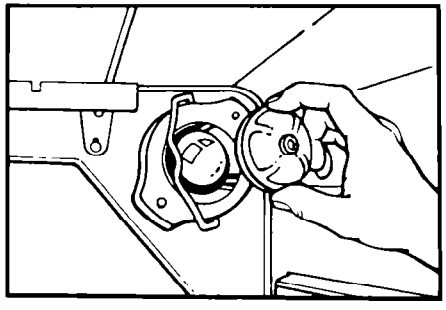
To Replace:



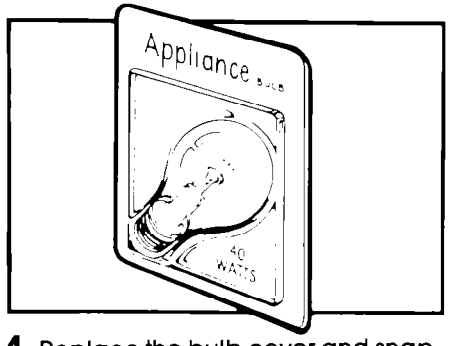
1. **⚠ WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The oven light will not work during the Self-Cleaning cycle.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate or seem to cook too slow:

- Have you checked your home's main fuses or circuit breaker box?
- Is the surface unit control knob turned to a setting other than OFF?
- Are you using the proper cookware? See page 6.
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Control set on CLEAN?
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES HOUSEHOLD - MAJOR - SERVICE & REPAIR

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

Mr. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

5. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

* If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes

WHIRLPOOL® RANGE PRODUCT
WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick up and delivery. This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.

Whirlpool

Part No. 3148540
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Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors. Room Air Conditioners. Dehumidifiers. Automatic W